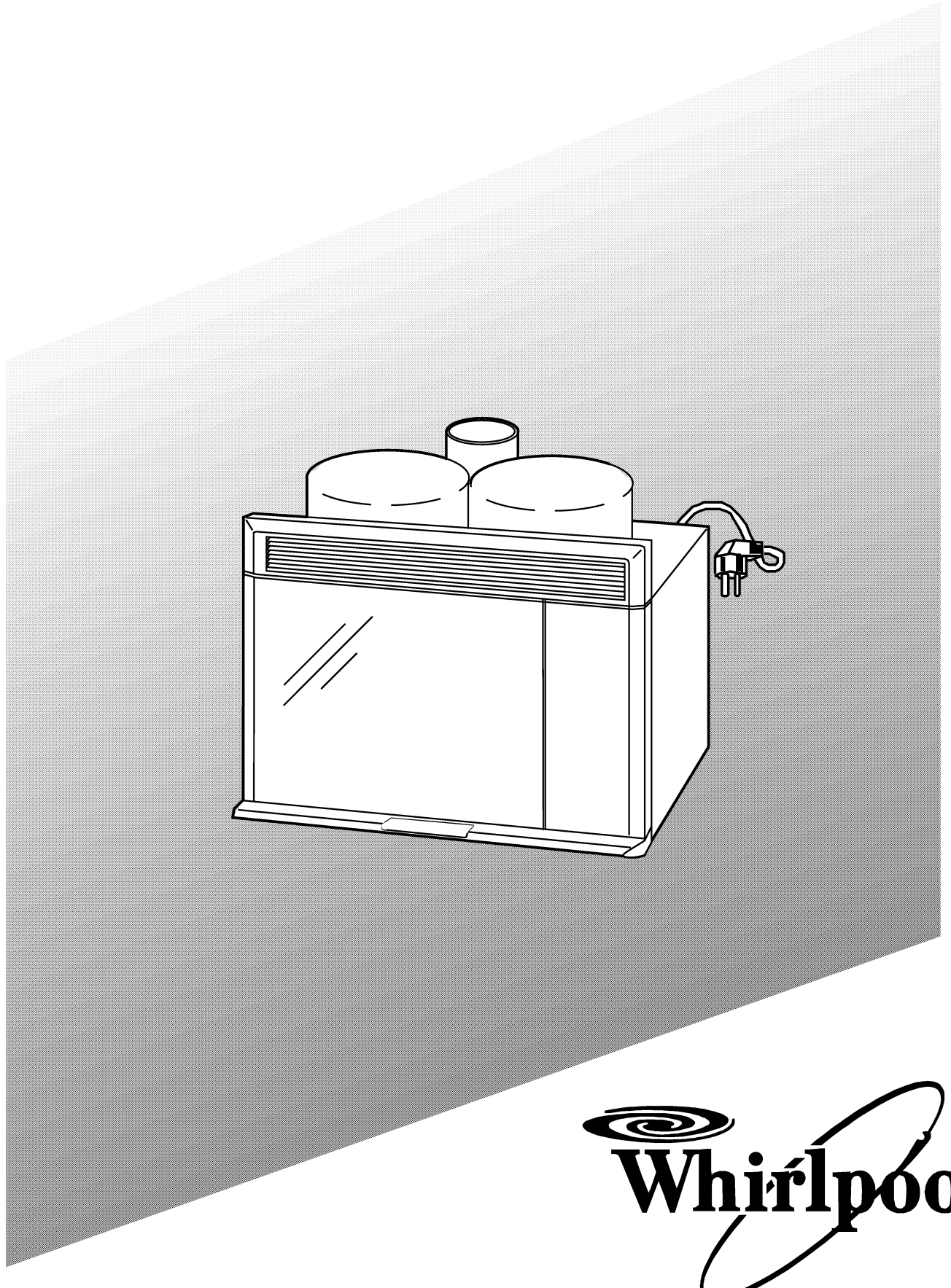
Instructions for use

MBF 303



Whirlpool

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Whirlpool Sweden AB

Content

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Before installing this appliance

Use care when handling.

Ensure the oven cavity is empty before mounting.

Ensure that the wall on which the appliance is to be mounted on, is strong enough to hold the weight of this appliance (see the Technical specifications).

Ensure that the appliance is not damaged before mounting it on the wall.

⚠ IMPORTANT!

This appliance is designed to be mounted over electrical or gas cooker ranges only! The distance between the cooker range and bottom part of this appliance must be at least 430 mm for electrical cooker ranges and at least 500 mm for gas cooker ranges.
The manufacturer must be contacted for the minimum mounting distance where:
Electrical range:
* The cooker range has more than 4 hob elements.
* The two rear elements exceed a rating of 2 kW per element.
* The two front hob elements exceed a rating of 1.5 kW per element.

Gas range:
* The gas burner develop more than 3.2 kw per burner
* The cooker range develop more than 10 kw in total.

Evacuation should not be through a flue used for the evacuation of other vapours or burnt gas, that is through a pipe used as a flue for open flame sources.

If you are installing the appliance to an unused flue for the evacuation of vapour's or burnt gas, we recommend that you request the advice and approval of a competent technician before making the installation.

If the cooker hood is used together with other appliances which consume the air in the room (e.g. gas, diesel oil or coal appliances, water-heaters, boilers) remember that the hood aspires air from the room which may therefore not be sufficient for burning.

Cooker hoods and other appliances requiring a flue, can only be used together safely if there is a maximum depression of 0.04 bar in room which prevents the reabsorbing of the burnt gases. This is possible only if the combustion air is evacuated through non-closing apertures such as doors, windows, wall boxes for the supply and evacuation of air or similar technical devices such as reciprocal blocking devices or similar. If you are not certain call a qualified technician.

Note: For best function keep the kitchen windows closed when using the fan. If not you have no negative pressure in the kitchen. But one window in an adjacent room ought to be open.

The internal recirculation cooker hood – with charcoal filter is in no way dangerous.

For evacuation use flexible aluminium pipes or sheet plate pipes which are resistant to corrosion.

Do not use inflammable plastic pipes. Always ensure that the evacuation channels and pipes are as short as possible.

Do not mount the pipes at right angles. They must always be curved and should be fitted into the flue at an upward angle. The diameter of the pipe must not narrow towards the top.

The performance of the fan will be reduced with small diameter pipes.

External evacuation:
The flange has a Ø 120 mm opening so that, evacuation pipes with Ø 120 mm can be mounted.

Internal recirculation
The cooker hood is used with the internal recirculation system when there is no pipe or opening on the external wall. In the case of internal recirculation, the Air deflector and optional charcoal filter must be installed for the absorption of the cooking vapours. (see maintenance and accessories)

⚠ IMPORTANT!

Check that all material for fixing the appliance is supplied in the package.

Follow the supplied separate mounting instructions when mounting the appliance on the wall.

The manufacturers are not liable for any problems caused by the user's failure to observe the above instructions.

Electrical connection

Prior to connecting, check that the voltage on the rating plate corresponds to the voltage in your home.

The earthing of this appliance is compulsory by law. The manufacturer will accept no responsibility for injury to persons or damage to objects arising from the non-observance of this requirement.

In the case of a permanent connection, the appliance should be installed by a qualified technician.

Important!
A permanent connection requires the installation of a separating device. The separating device must have an omnipolar contact opening of more than 3 mm including LS switches, safety valves and relays. The separate device must be connected directly to the terminal.

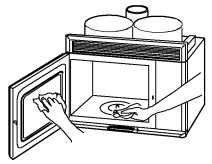
The manufacturers are not liable for any problems caused by the user's failure to observe the above instructions.

⚠ WARNING!

THIS APPLIANCE MUST BE EARTHED! ⏚

Before you operate the appliance

Please read the instructions and guarantee information and keep for future reference.



Please complete the guarantee card and send to our Service Department.

Make sure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Clean inside oven with a soft, damp cloth.

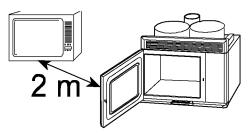
If the filter is damaged it must be replaced. Do not use the extractor hood without the filter. It is not designed for such operation.

It is advisable to switch on the extractor hood a few minutes before starting cooking on the stove and then to leave it running for approximately 10 minutes afterwards to ensure that all odours are extracted.

Always run the extractor hood with the drawer fully pulled

out during cooking on the kitchen range.

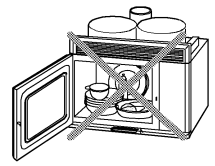
The oven can be operated only if the oven door is firmly closed.



Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.

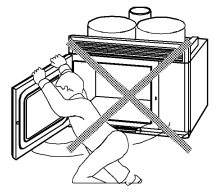
The packaging material is recyclable and marked with the symbol for recycling ♺.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Electrical shock, fire or other hazards may result.



Do not use the cavity for storage purposes.

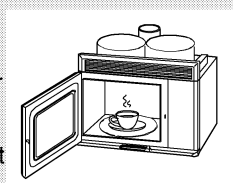
Do not leave paper products, cooking utensils, or food in the cavity when not in use.



Never lean on the door or allow a child to swing on it when the door is open. Injury could result.

Do not use the drawer as a shelf or unloading area after cooking. It is not designed to withstand heavy weights or hot vessels.

⚠ WARNING!



The oven should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

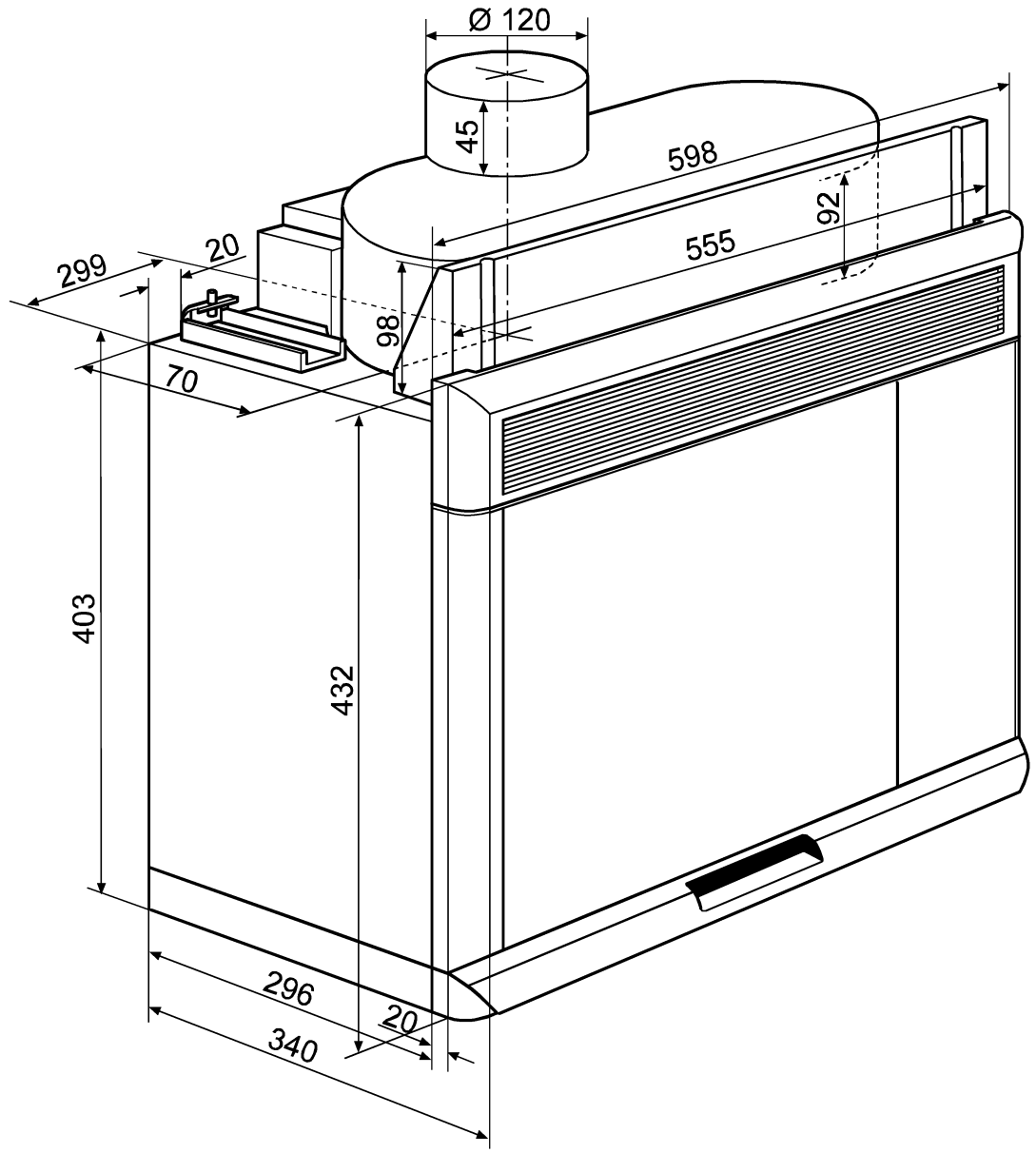
If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Never prepare "flambé" dishes under the cooker hood!

Never use an open flame under the hood. The use of an unprotected flame is dangerous for the filters and could cause fires.

Never leave the pan alone when frying foods. The cooking oil can easily flare up. This is a potential fire hazard!

The manufacturers refuse to accept any responsibility for damage to the hood or its catching on fire because of failure to observe the above instructions.



Data for test of heating performance

in accordance with IEC 705.
The International Electrotechnical Commission, SC 59H, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

MBF 303				
Test	**Amount**	**Approx. time**	**Power level**	**Container**
A	750 g	9 min	750 W	Pyrex 3.220.87
B	475 g	5 min	750 W	Pyrex 3.827.80
C	900 g	15 min	750 W	Pyrex 3.838.80
Defrosting, minced meat	500 g	14 1/2 min on auto		Pyrex 3.838.80 Place on a plastic plate

Technical specifications

Type number	**MBF 303**				
Supply voltage	230 V/50 Hz				
Power consumption	2550 W				
Fuse	16 A				
For other countries	16 A (10 A)				
Lighting	1 x PL 11 W				
	Microwave power (acc. to IEC705. 1000 g water)				
Microwave power	900 W				
Grill power	900 W				
Defrost food class table	**Weight interval**	**Steps**	**Fanperfomance according to DIN 44971 (Flue Ø 120 mm)**		
1 - 4	50-500 g	25 g			
	500- 800 g	50 g	**Speed**	**Capacity**	
	800-2000 g	100 g		Evacuation	Recirculation
5	50-500 g	25 g	1 (Min)	170 m³/h	160 m³/h
	500- 800 g	50 g	2 (Med)	290 m³/h	220 m³/h
	800-3000 g	100 g	3 (Max)	360 m³/h	240 m³/h
Auto crisp food class table	**Weight interval**				
1	150-400 g				
2 - 4	150-400 g				
Timer	Electronic				
Dimensions:	**H X W X D**				
Outer dimensions:	540 x 598 x 340				
Oven compartment:	200 x 340 x 290 20 L				
Weight:	36 Kg				

Child safety / Empty oven start protection

This oven has an automatic child safety function which is activated one minute after the oven has returned to “stand by“. The oven is in “stand by“ when the 24 hour Clock is displayed or if the Clock has not been set, when the display is blank.

The door must be opened and closed e.g. putting food into it, before the safety lock is released. If you try to operate the oven without putting food into it the display will display **“door“** indicating that you must open and close the door before operating the oven.

Accessories

⚠ CAUTION!

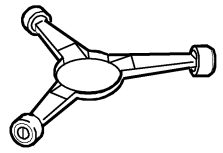
There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave use.

When you put food in the microwave oven, ensure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity.

This is especially important with accessories made of metal or metal parts. If accessories containing metal come in contact with the internal walls or the ceiling, while the oven is in operation, sparking will occur and the oven will be damaged.

Always ensure that the turntable is able to turn freely before starting the oven.

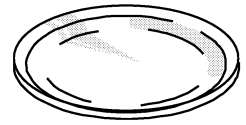
Turn table support



Use the Turn table support under the Glass Turn-table. Never put other utensils than the Glass Turn-table directly on the Turn table support. The Turn table support may be cleaned in dishwashers.

* Fit the Turn table support on its locator in the oven.

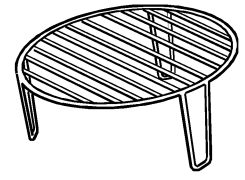
Glass turn-table



Use the Glass Turn-table with all cooking methods. The Glass Turn-table collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven. The Glass Turn-table may be cleaned in dishwashers.

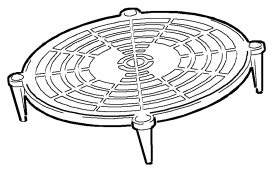
* Place the Glass Turn-table on the Turn table support.

Grill-grid



Use the Grill-grid to place the food close to the Grill element. Always place the Grill-grid on the Glass Turn-table for support and collecting the dripping juices. You may damage the oven if you place the Grill-grid directly on the bottom of the oven. Use oven mitts when removing the hot Grill-grid. The Grill-grid may be cleaned in dishwashers.

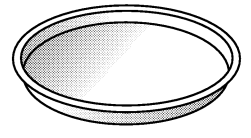
Two plate stacker



The Two plate stacker is excellent for two level reheating. Simply place one plate on the Glass Turn-table and a second plate on the Two plate stacker above. The Two plate stacker may be cleaned in dishwashers.

Do not use together with the Grill or Crisp.

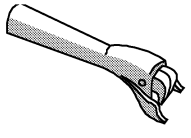
Crisp-plate



Place the food directly on the Crisp-plate. Always use the Glass Turn-table as support when using the Crisp-plate. The Crisp-plate may be preheated before use. Use oven mitts or the supplied special Crisp handle when removing the hot Crisp-plate. The Crisp-plate can be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.

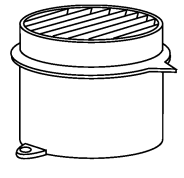
Do not use steel-wool pads. They will scratch the surface.

Crisp handle



Use the supplied special Crisp handle to remove the hot Crisp plate from the oven. The Crisp handle may be cleaned in dishwashers.

Air deflector



The internal recirculation Air deflector is used when you have chosen to utilize the internal recirculation option.

Optional accessorie

Charcoal filter

The charcoal filter effectively absorbs the vapours from the kitchen range. It must be replaced at regular intervals and can be obtained via your local dealer.

Control panel

Power bar. Displays the set power level.

Digital display. This display includes a 24 hour clock, timer function and indicator symbols to tell you the time of day, cooking time, power level, selected food classes and timer status.

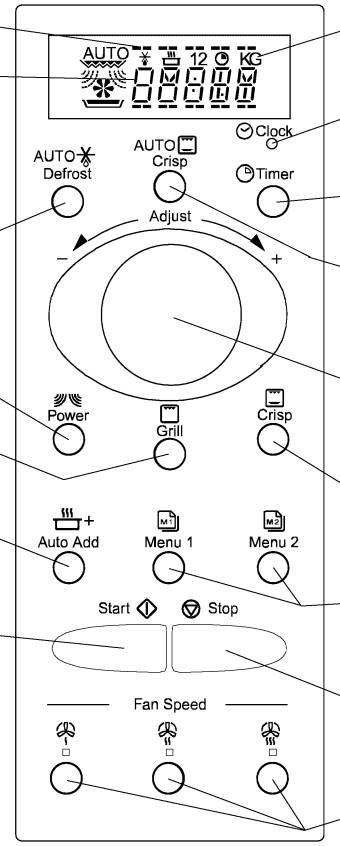
Auto defrost button. Use this button to select the desired food class before defrosting food.

Micro button. Press this button to set the desired power level.

Grill button. Use this button to select the grill function.

Add a little bit more button. Use this button when you want to cook just a little bit more to finish.

Start / Jet Start button. Press this button to automatically start with the maximum power level and the cooking time set to 30 seconds. Each additional press increases the cooking time by 30 seconds. This button also works as a normal start button after setting a function.



Weight indicator. Indicates that the display is displaying weight instead of time.

Clock button. Use this button to select the 24 hour clock and set the time of day.

Timer button. Use this button to select the independent timer function

Auto weight crisp button. Use this button to select the desired food class before crisping with the Crisp plate.

Adjust knob. Use this knob to set the cooking time, time of day or weight of food to be defrosted and to set the timer.

Crisp button. Use this button when cooking with the Crisp plate (manually).

Memory buttons. Use these buttons to store your favourite settings. All functions can be stored for easy access.

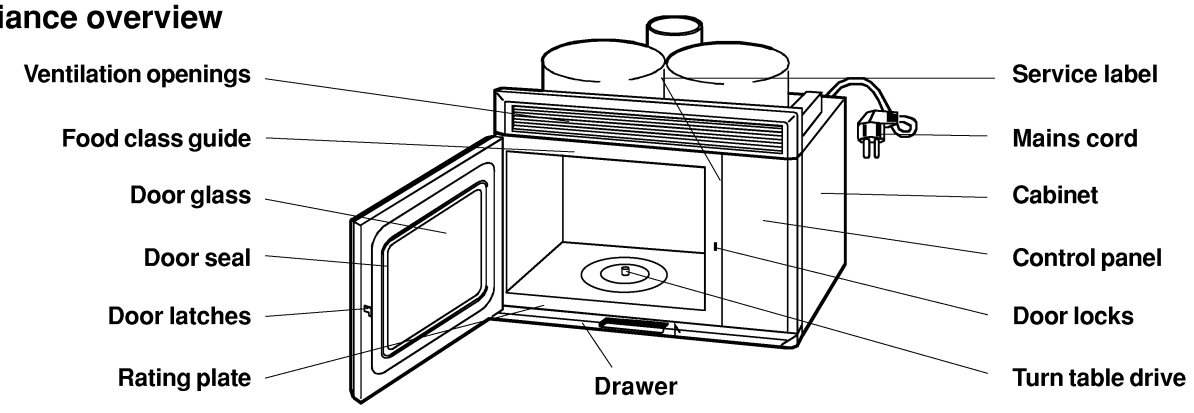
Stop button. Use this button to stop or reset any of the oven functions.

Maximum - Medium - Minimum fan speed button

Symbol description

- Clock symbol
- Defrost symbol
- Timer symbol
- Crisp symbol
- Grill symbol
- Add a little bit more symbol
- Menu symbol
- Weight symbol
- Fan symbol
- Microwave working symbol
- Function finished symbol
- Timer finished symbol
- Start symbol
- Stop symbol

Appliance overview



Service

If the appliance does not work, do not make a service call until you have made the following checks:

* The Turn-table and turn-table support is in place.
* The Plug is properly inserted in the wall socket.
* The Door is properly closed.
* Check your Fuses and make sure that there is power available.
* Drawer extracted when using the hood, fan or light.
* Wait for ten minutes and then try to operate the appliance once more.

This is to avoid unnecessary calls for which you will be charged. When calling for Service, please give the serial number and type number of the oven (see Service label).

Important:
If the mains cord needs replacing it should be replaced by the original mains cord which is available via our service organisation. The mains cord must only be replaced by a trained service technician.

⚠ WARNING!

***Service only to be carried out by** a trained service technician. It is hazardous for anyone other than a trained person to carry out anyservice or repair operationwhich involves the removal of any cover which gives protection against exposure to microwave energy.*

Do not remove any cover.

If you need service

Whirlpool has a national network of authorised engineers and authorised service companies. Whirlpool service technicians are trained to fulfil the product warranty and provide after - warranty service, anywhere in Europe. To locate the authorised Whirlpool service company in your area, call your local dealer or look in your telephone directory under:

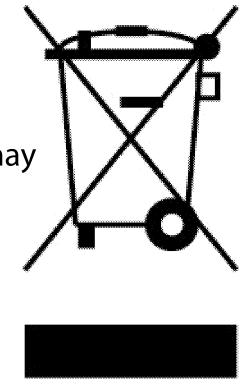
Appliance - household - major, service & repair - See: Whirlpool Appliances or Authorised Whirlpool Service
(Example: XYZ Service Co.)

ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

Maintenance

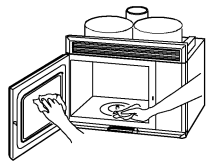
Oven

⚠ IMPORTANT!

Before any maintenance operation, disconnect the appliance from the electricity! This is done by disconnecting the plug or in the case of a permanent installed appliance, disconnect the fuse.

Your Hood Microwave oven has a stainless steel interior. Unlike the painted steel interiors found in most other microwave ovens, the surface will not chip, rust or corrode.

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.



Clean frequently all deposits from contaminated surfaced.

Do not use metal scouring pads on the inside of the oven cavity. They will scratch the surface.

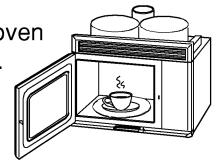
At regular intervals, especially if spillovers have occurred, remove the turn-table, the turn-table support and wipe clean the base of the oven.

This oven is designed to operate with the turn-table in place. **Do not** operate the microwave oven when the turn-table is removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn soil, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the soil.



Odours inside the oven can be eliminated by placing a cup of water with lemon juice added into the oven and boiling the mixture.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with warm water, detergent and a sponge.
If the Grill is not used regularly, it should be run for 10 minutes a moth to burn off any splashes, in order to reduce the risk of fire.
Important:
The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.

⚠ WARNING!

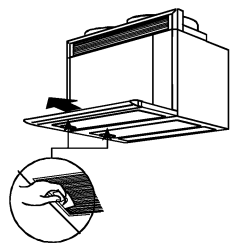
Abrasive cleansers, steel-wool pads, gritty wash cloths, etc., can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

Do not spray directly on the oven.

Only use **damp** cloths when cleaning in particular the ventilation grid.

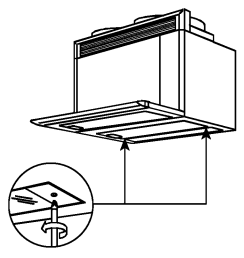
Hood

Grease filters
The grease filters capture the greases from the cooking fumes and need to be cleaned at a regular basis. The more often the better they work. The grease filters are made of several layers of stretched aluminium. Wash them in hot soapy water or in a dishwasher (60'C) once a month.



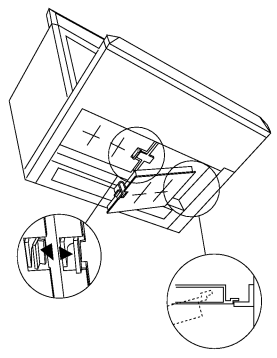
How to remove the grease filters.
a. Extract the drawer to it's full length.
b. Pull the handle down to release the filter from it's mounted position.

Changing the lamp
a. Disconnect the appliance from the **electricity.**
b. Unscrew fixing screws of the lamp cover.
c. Replace the damaged lamp with one of the same power:



Before calling for repair service because the hood fails to light up. Please check that the lamp is fitted tightly.

Carbon Filter (optional)
This is not washable and can not be reused. – Replace every 6 months with a fresh one.



Mounting of the Carbon Filters (2 pcs)
a. Extract the drawer to its full length.
b. Release the grease filters.
c. Fit first aside on the proper seats **2**.
d. Then fix the carbon filters on the centre of the hood using the hooks **1**.
e. Refit the grease filters.

Dismounting of the Carbon Filter
Unhook the carbon filters from their housing pushing hooks **1**.

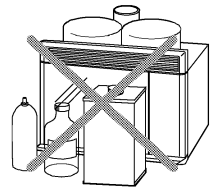
⚠ ATTENTION!

Failure to observe the rules for cleaning the appliance and changing and cleaning the **filters** may cause fires.

Therefore, we recommend observing these instructions.

Important when using your microwave oven

Do not heat, store or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

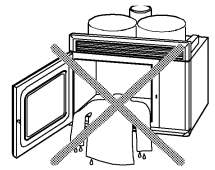


Use this appliance only for its intended use as described in this manual.

Do not use corrosive chemicals or vapours in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Do not over-cook food. Fire could result.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

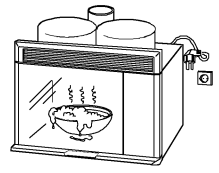


Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn, and some plastics can melt if used when heating foods. As with any appliance, close supervision is necessary when used by children.

Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

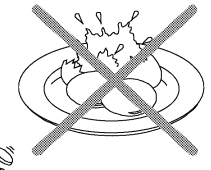
If the Grill function is not used regularely, there is a risk of fire, due to the possible buildup of foodparticles and fat, beneath the grillelement. To reduce this risk, the Grill only function should be run for 10 minutes once a month to clean the elements.

If material inside / outside the oven should ignite, keep oven door closed, turn the oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.



When heating liquids, e.g. beverages or water in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
To prevent this possibility the following steps should be taken:
1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow to stand for a short time, stirring again before carefully removing the container from the oven.

Do not use your microwave oven for cooking or reheating whole eggs with or without shell.



Do not use your microwave oven for heating food or liquids in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.

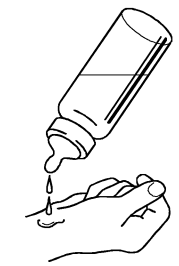
Some foods which has a low water content E.g. oil, chocolate and some pastries with sweet fillings, must be heated carefully.

Do not use your microwave oven for deep frying, because you cannot control the oil temperature.

One of the major advantages of microwave ovens is the short cooking time. Therefore, do not exceed recommended times for cooking or re-heating food.

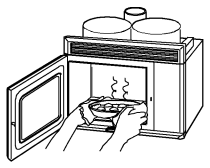
Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food or liquids in a baby bottle, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.



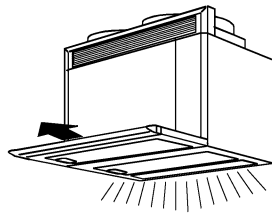
Ensure the Lid and the Teat is removed before heating!

Use hot pads. Microwave energy does not heat containers, but the hot food does. Heat from the Grill will cause container and oven parts to become hot. Also the Crisp-plate always becomes very hot when used.



Use oven mitts when touching containers, oven parts, and pan after cooking to prevent burns.

Auto Light function



The hood has an automatic start Light function which is activated when you pull the drawer.

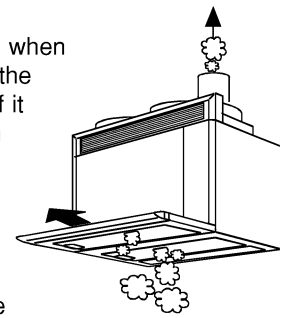
The Light is turned off when you push the drawer to it's inner position.

Auto Fan function

The hood has an automatic start fan function which is activated when you pull the drawer to it's full length. The fan always starts with the fan speed set to minimum.

The fan speed is regulated with the 3 fan speed buttons.

Note:
All cooking generates heat, especially when using your cooker range. Sometimes the heat can build up underneath the fan if it is not turned on already. Inside the fan is a small heat sensor which will automatically activate the fan function if the heat becomes to great. This is a built in feature of this oven in order to protect it from becoming to hot. The fan will automatically shut off when the temperature has decreased sufficiently.

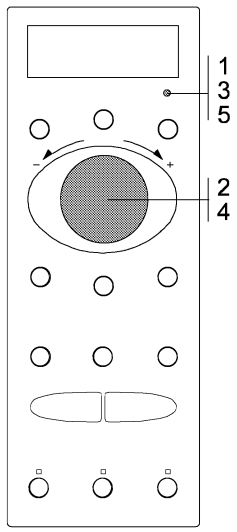
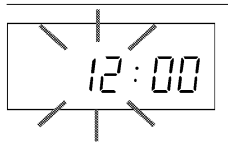
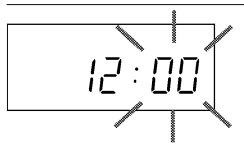
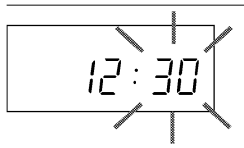
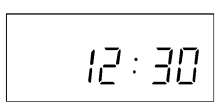


Optional clock display

When the appliance is first plugged in or after a power failure, the display is blank. The facility is available, if required, to have a 24 hour digital Clock display. If the Clock function is not programmed into the oven then the display will remain blank until the cooking time is set.

Keep the door open during setting the Clock. This gives you 10 minutes to finish the setting of the Clock.

If the door is kept shut, each step must be accomplished within 30 seconds. If not, the oven returns to "stand by" and you will have to start again.

User action		Oven reaction	
	1. Press the CLOCK button.		* The two left hand figures (hours) flicker.
	2. Turn the ADJUST knob to set the hours. Stop when the correct hour has been reached.		* The set hours will continue to flicker
	3. Press the CLOCK button again.		* The two right hand figures (minutes) flicker.
	4. Turn the ADJUST knob to set the minutes. Stop when the correct minute has been reached.		* The set minutes will continue to flicker.
	5. Press the CLOCK button again.		* The Clock operates.

Note:
If you wish to remove the Clock from the display once it has been set, simply press the Clock button again and then press the Stop button. To reinstall the Clock, follow the above procedure.

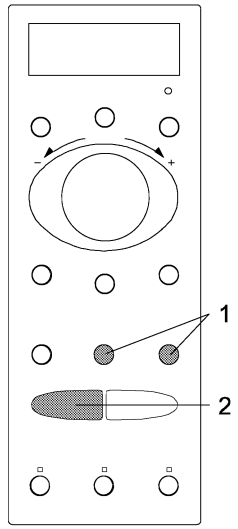
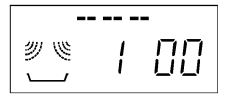
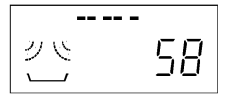
Menu function

The Menu function provides you with an easy way to quickly recall a preferred setting or combination of functions. Simply press a Menu button and then the Start button.

The principle of the Menu function is to store whatever function and setting that is currently displayed.

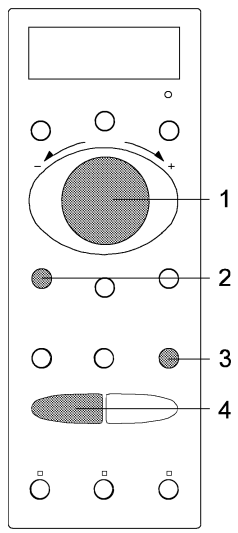
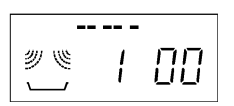
When the appliance is plugged in or after a power failure, your oven menus will have stored the following:
M1 - 1 minute and 750 W
M2 - 3 minutes and 750 W

The two menus are fully re-programmable. To re-program a Menu, select a function and make the necessary settings. Keep the Menu button pressed until an acoustic signal is heard. You may re-program the menus as many times as you wish.

User action:		Oven reaction:	
	1. Press one of the MENU buttons.		* The Menu content is then shown on the digital display.
	2. Press the START button.		* The oven operates.
			When the memorised program has ended the oven stops automatically and an acoustic signal is heard.

How to re-programme a menu

Let's say we wish to cook some items for 1 minute at Power Level 650 W.

	1. Turn the ADJUST knob until one minute is displayed.		
	2. Press the POWER button until 650 W is displayed.		
	3. Press one of the MENU buttons until an acoustic signal is heard. (Approximately 2 seconds).		
	4. Press the STOP button.		

The Menu has now been programmed. To check what is stored, simply press the Menu button again and the Menu content is shown on the display.

Note: When new values are stored in the Menu the old Menu content is erased.

Auto crisp function

Your microwave oven has an automatic Crisp function for frozen ready made foods. This function enables you to quickly reheat your food in one step from frozen to serving temperature. The oven needs to know the type of food to be crisped and the net weight of the food. Four food categories have been designed into your oven. They will provide you with good end results. Each subsequent press will select the next food category.

If the weight is less than recommended weight:
Use the manual "Crisp function" to crisp the food manually. Experience will give you the correct time for your favourite small amount foods.

If the weight is greater than recommended weight:
Divide the food into two or more pieces and proceed to Auto Crisp each piece separately. If it's not possible to divide the food, you must use the manual "Crisp function" to crisp the food manually. With greater amounts it is necessary to stir or turn the food during Crisping and this is best done with the "manual Crisp function".

Auto Crisp is used only for frozen ready made foods.

Please note that a few minutes standing time always improves the result.

1 Potato products
(150 - 400 g)
* French fries
* Pommes chateau
* Croquette potatoes

2 Pizza's
(150 - 400 g)

3 Quiche & pastries
(150 - 400 g)

4 Chicken
(150 - 400 g)
* Chicken quarters
* Chicken nuggets

⚠ IMPORTANT!

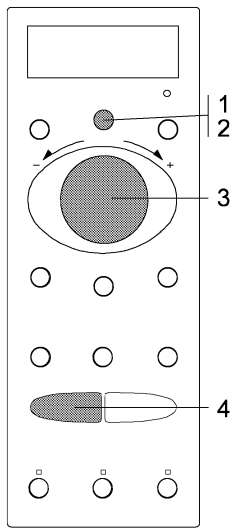
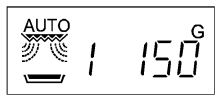
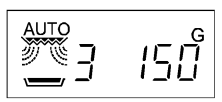
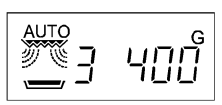
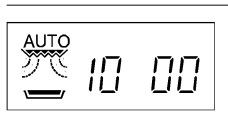
Take the frozen food directly from the freezer and place it on the crisp plate.

Do not place any containers or wrappings on the Crisp plate! **Only the food** is to be placed on the Crisp plate.

The Auto Crisp gives best results, if the food is at -18°C and the food to be Auto Crisped is taken directly from the freezer.

If the food is warmer than deep-freeze temperature (-18°C) e.g. is stored in the freezing compartment of the refrigerator, which is not a three star, the Auto Crisp time calculated by the oven will be too long and you may risk over-cooking the food. Choose in that case lower weight of the food and by that shorter Auto Crisp time. Choose also lower weight of the food to be Auto Crisped, if the food is stored outside the freezer for times up to 20 minutes.

If the food is stored outside the freezer for more than 20 minutes you shall choose the manual "Crisp function" to crisp the food manually. Experience will give you the correct times needed.

User action	Oven reaction
	
1. Press the AUTO CRISP button.	 * The display now shows weight in grams (gr.) and the first of the four food categories is indicated.
2. Continue to press the AUTO CRISP button to select the food categories needed.	
3. Turn the ADJUST knob to set the weight of the food to be Auto Crisped.	
4. Press the START button.	 * The cooking process begins. * The Microwave working symbol flashes. * The Auto Crisp time is displayed counting down.
	When the Auto Crisp program is finished an acoustic signal is heard

Note:
It is not possible to change or switch on/off the Power level or Grill when using the Auto Crisp function.

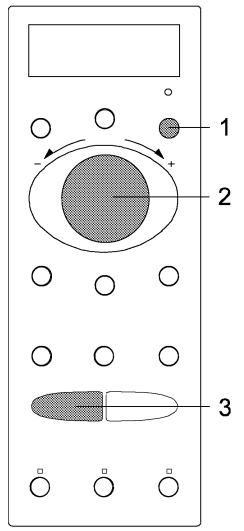
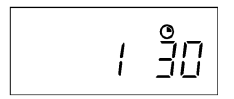
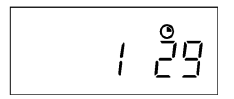
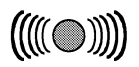
Timer function

The Timer function is completely **independent** of all other functions and can be used at any time regardless of whether the oven is currently cooking or not. It enables you to quickly set a time without affecting your cooking.

The Timer is easy to use even while another function is in operation. To do this, simply follow the below procedure, while the oven is in operation.

The Timer function is useful when you need an "egg clock" as reminder or measuring the standing time for such items as a big roast, or chicken.

Use the Timer function when the cookbook recommends a standing time after cooking.

User action	Oven reaction
	
1. Press the TIMER button.	* 5 seconds is displayed. * The Timer indicator is lit.
2. Turn the ADJUST knob to set the TIMER.	
3. Press the START button.	 * The Timer is displaying the set Timer time counting down. * The Timer symbol is lit.
	 **When the time has elapsed** a special acoustic signal sounds and the Timer switches off.

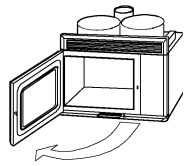
Note:
The time can easily be increased by turning the Adjust knob after the Timer button has been pressed.

One press on the Timer button displays how much time is left on the Timer. The Timer is displayed for 3 seconds and the display then returns to displaying the cooking time.

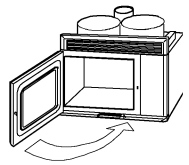
If you are currently cooking, the Timer symbol will flash during the cooking.

Stop the Timer by turning the Adjust knob to zero. To stop the Timer when it is operating in the background of another function, you must first recall the Timer to the foreground by pressing the Timer button and then turn the Adjust knob to zero. The Timer symbol is then removed and the cooking time is displayed counting down.

Cooking interruption



To interrupt the cooking process:
If you wish to check, stir or turn the food just open the door and the cooking process automatically stops. When the door is opened the cooking time and functions remain set for 10 minutes to indicate that the cooking / reheating has been interrupted. If you open the door please consider the following:



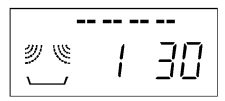
To restart the cooking process:
Close the door and press the START button once.
Note: The cooking process continues from where it was interrupted if the START button is pressed once. Pressing the START button twice also increases the time by 30 seconds.

If you don't want to continue cooking:
Remove the food, close the door and press the STOP button

If you don't interrupt the cooking process:
When the cooking process is finished, the oven will beep once every minute for 10 minutes, unless the door is opened or the STOP button is pressed.
Note: It is possible to change both Time and power during cooking except when using the Auto functions

Continued cooking:
When the cooking process is finished, the oven keeps the current settings for 10 minutes unless the STOP button is pressed. This enables you to continue cooking simply by first pressing the AUTO ADD a little bit more button and then the START button. You may also continue cooking simply by pressing the START button a few times. In this case the oven only increases the time by 30 seconds in each press. All other settings remain the same.
Note: The oven keeps the settings for only 30 seconds if the door is opened and then closed after the cooking is finished.

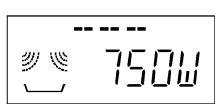
Time and power

User action	Oven reaction
1. Press the POWER button repeatedly to select a desired Power level. Continuously pressing the POWER button simply steps the Power level rapidly up to maximum power and starts at 0 W again. Release the button when the correct level has been reached.	* The Microwave working symbol is lit.
2. Turn the ADJUST knob until the required time is indicated.	
3. Press the START button.	* The Microwave working symbol flashes. * The cooking time is displayed counting down
	When the cooking time has elapsed an acoustic signal sounds and the cooking process is switched off.

Note:
Once the cooking process has been started the time can easily be increased in 30 second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by turning the Adjust knob to increase or decrease the time.

Pressing the Power button once during cooking displays the current Power level for 3 sec. Pressing more than once changes the Power level to a new setting.

Hint:
The most used power level when cooking or reheating is 750 W. This is also the default setting when pressing the POWER button or turning the Adjust knob. If 750 W is required in your recipe, all you need to do is to set the time with the Adjust knob and press the Start button. The oven is automatically working with the default power level.



Auto Add function

Sometimes when the cooking is finished, you find upon checking the food, that it needs just a little bit more to finish off properly. The Auto Add function then provides you with the possibility to continue cooking just a little bit more in order to achieve the best result.

The principle of the Auto Add function is to keep the current settings and calculate a small percentage of the previously used cooking time. It then continues to cook with the new cooking time.

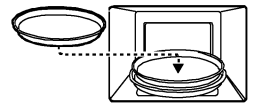
The cooking time you obtain when pressing the AUTO ADD button is not the same every time. It depends on the cooking time you just used and the chosen function.

The oven remembers the last used cooking setting for 1 minute after the Clock is displayed again. The Auto Add function is only possible to use during this minute. If you press the AUTO ADD button after the minute has passed, nothing happens.

You use the Auto Add function by simply pressing the Auto Add button after the cooking is finished and then the start button.

Crisp function

Do not place any utensils on the Crisp-plate since it will very soon become very hot and is likely to cause damage to the utensil.



Always place the Crisp-plate on the Glass turn-table.

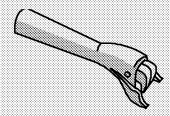
The Crisp-plate will give foods such as pizzas and pies a nice crisp, brown bottom surface. Use this function to refresh and crisp pre-cooked pizzas and other dough based foods. Use it also to fry bacon and eggs, sausages, hamburgers etc.

Place foods directly on the Crisp-plate. Brush the Crisp-plate with oil before use. This will make it easier to remove foods from the plate and to clean it after use.

The oven is automatically working with Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp your food. The Crisp-plate may be preheated before use.

⚠ CAUTION!

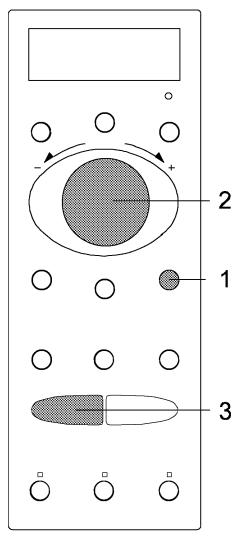
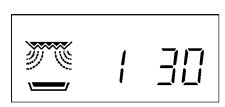
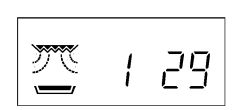
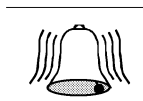
The oven and the crisp-plate becomes very hot when using this function. **Use oven mittens** or **the special Crisp handle** supplied when removing the hot Crisp-plate.



Do not touch the ceiling beneath the Grill element.

Ensure that the Crisp-plate is properly placed in the middle of the Glass Turn-table.

Note:
It is not possible to change or switch on/off the Power level or Grill when using the Crisp function.

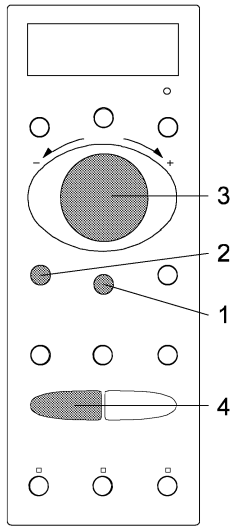
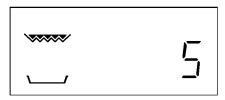
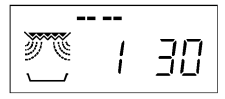
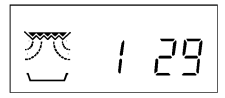
User action	Oven reaction
	
1. Press the CRISP button.	* 5 sec is displayed * The Grill symbol is lit * The Crisp symbol is lit * The Microwave symbol is lit.
2. Turn the ADJUST knob until the required time is indicated.	
3. Press the START button.	 * The Microwave symbol flashes. * The Grill symbol flashes * The cooking time is displayed counting down
	 **When the cooking time has elapsed** an acoustic signal sounds and the cooking process is switched off.

Grill in combination with microwaves

During Grilling you can switch the Microwaves on/off simply by pressing the Power button. The Max. possible microwave power level when using the Grill is limited(see technical specifications). You may also switch the Grill element on/off by pressing the Grill button.

Important!
Ensure that the utensils you use are oven proof and allow microwaves to pass through them before Grilling with microwaves combined.

How to choose the correct power level	
Power level	**Suitable foods**
90 - 160 W	Large cuts of meat
160 - 350 W	Fish
350 - 500 W	Poultry
500 - 650 W	Gratins

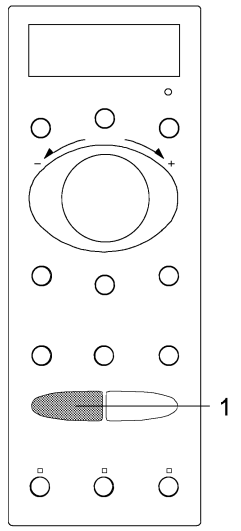
User action	Oven reaction
	
1. Press the GRILL button.	 * 5 sec is displayed. * The Grill symbol is lit.
2. Press the POWER button repeatedly to select a desired Power level. Continuously pressing the Power button simply steps the Power level rapidly up to max. level and starts at 0 W again. Release the button when the correct level has been reached.	* The Microwave symbol is lit.
3. Turn the ADJUST knob until the required time is indicated.	
4. Press the START button.	 * The Microwave symbol flashes. * The Grill symbol is flickering. * The cooking time is displayed counting down.
	When the cooking time has elapsed an acoustic signal sounds and the cooking process is switched off.

Jet start function

Pressing the Jet Start button, the time is increased in 30 second steps and the oven automatically starts with maximum power. Pressing the Jet Start button once during normal cooking simply increases the time by 30 seconds in each press. The power is not affected.

Use this function for quick reheating of foods such as clear soups, coffee, tea or other foods with high water content.

If you open and then close the door during normal cooking (cooking interruption), then restarting by pressing the Jet Start button once does not affect the set Time and Power. Pressing the Jet Start button again increases the time by 30 seconds in each press.

User action	Oven reaction
	
1. Press the JET START button.	* The Microwave working symbol flashes. * The Power level bar is scrolling. * The cooking time is displayed counting down.
	When the cooking time has elapsed an acoustic signal sounds.

Manual defrost function

Manual Defrost function ❄ (160 W) is used for food items that should only be slightly heated but not completely defrosted.

Use this function when defrosting very small items (less than 50 grams) such as a single bun or biscuit. This function is also to be used for such foods as shellfish, berries, soups and ready made foods.

How to use the manual defrost function

Follow the procedure for “Time and Power” and choose ❄ 160 W when defrosting.

When softening ice-cream or butter you should choose 90 W.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

Auto defrost function

Your microwave oven has a special automatic defrosting function, which provides you with good end results. The oven needs to know the type of food to be defrosted and the net weight of the food. Five food classes have been designed into your oven and they cover the whole spectrum of food. Each subsequent press will select the next food class.

Auto Defrost is used for defrosting of **raw, parboiled, pre-cooked food** and **bread.**

1 BREAD
* Buns
* Rolls
* Bread loaf
* Biscuits

2 VEGETA-BLES
* Broccoli
* Cauliflower
* Mixed vegetables

3 MEAT
* Pork chops
* Steaks
* Roasts
* Minced meat

4 FISH
* Cod steaks
* Plaice fillets
* Trout

5 POULTRY
* Chicken, whole or in pieces
* Turkey

⚠ IMPORTANT!

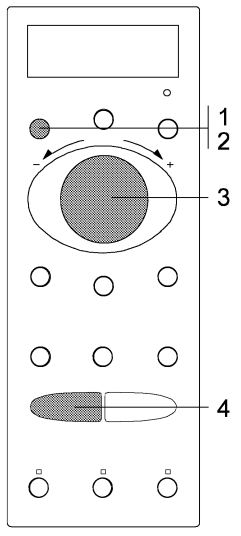
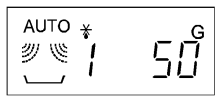
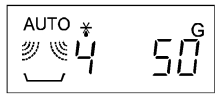
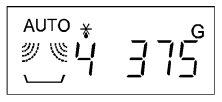
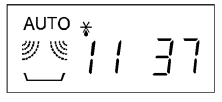
When using the automatic defrost function, the weight to be entered is the net weight in grams meaning only the weight of the food, the vessel excluded.

The Auto defrost function gives best results, if the food is at -18°C and the food to be defrosted is taken directly from the freezer.

If the food is warmer than deep-freeze temperature (-18°C) e.g. is stored in the freezing compartment of the refrigerator, which is not a three star, the defrosting time calculated by the oven will be too long and you may risk over-cooking the food. Choose in that case lower weight of the food and by that shorter defrosting time. Choose also lower weight of the food to be defrosted, if the food is stored outside the freezer for times up to 20 minutes.

Defrost by time and power if the food is stored outside the freezer for more than 20 minutes and for defrosting ready-made food. Standing time always improves the result.

Small pieces of aluminium foil may be used to shield e.g. chicken wings, leg tips and fish-tails but the foil must not touch the side of the oven as damage may occur.

User action	Oven reaction
	
1. Press the AUTO DEFROST button.	 * The display now shows weight in grams (gr.) and the first of the five food classes is indicated.
2. Continue to press the AUTO DE-FROST button to select the food class needed	
3. Turn the ADJUST knob to set the weight of the food to be defrosted.	
4. Press the START button.	 * The defrosting process begins. * The Microwave working symbol flashes. * The defrosting time is displayed counting down
	When the Defrost program is finished an acoustic signal is heard

Grill function

When using the Grill you don't need any browning agents such as gravy browning, soy sauce or powder forms to enhance the appearance. The Grill which is placed in the ceiling of the oven compartment, will quickly give a nice brown surface to the food.

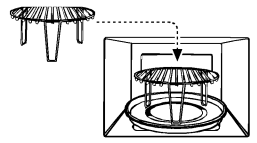
For best results reposition food and turn over half way through cooking.

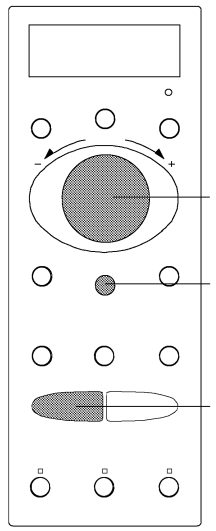
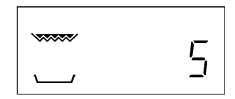
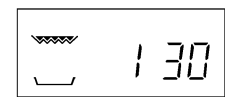
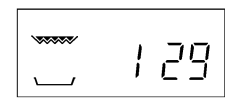
Do not leave the oven door open for long periods when the Grill is in operation as the temperature will drop.

Important!
Ensure that the utensils you use are heat resistant and oven proof before grilling with them. Plastics, paper, or wood are not recommended.

Do not use plastic utensils when grilling. They will melt.

Always place the Grill-grid on the Glass Turn-table to collect the dripping juices.



User action	Oven reaction
	
1. Press the GRILL button.	 * 5 sec is displayed. * The Grill symbol is lit.
2. Turn the ADJUST knob until the required time is indicated.	
3. Press the START button.	 * The Grill symbol is flickering. * The cooking time is displayed counting down
	When the cooking time has elapsed an acoustic signal sounds and the cooking process is switched off.

Note:
Pressing the Grill button during cooking switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.